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INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance.

INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.

Further information about the products can be found at www.smeg.com

1. INSTRUCTIONS FOR USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE HOB. WE ADVISE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE HOB. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USE AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTION: **COOKING AND HEATING UP FOOD**; ALL OTHER USES ARE CONSIDERED UNSUITABLE.
THE MANUFACTURER CANNOT BE HELD LIABLE FOR USES OTHER THAN THOSE INDICATED.

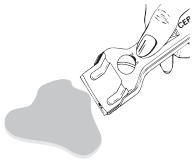
NEVER OBSTRUCT THE OPENINGS AND SLOTS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.

DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.

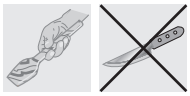
THE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION UNDER THE CASING OF THE APPLIANCE. A COPY OF THE IDENTIFICATION PLATE IS INCLUDED IN THE BOOKLET. IT SHOULD BE APPLIED TO THE APPROPRIATE SPACE ON THE BACK OF THE COVER. **DO NOT REMOVE THIS PLATE FOR ANY REASON**.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED ON EXTERNAL SURFACES MUST BE REMOVED.

TAKE CARE NOT TO SPILL SUGAR OR SWEET MIXTURES ON THE HOB WHILE COOKING OR TO PLACE MATERIALS OR SUBSTANCES WHICH COULD MELT ON IT (PLASTIC OR TIN FOIL). IF THIS HAPPENS, TO AVOID DAMAGE TO THE SURFACE, TURN OFF THE HEAT IMMEDIATELY AND CLEAN THE SURFACE WITH THE SCRAPER PROVIDED WHILE THE HOT PLATE IS STILL LUKEWARM. **IF THE GLASS CERAMIC HOB IS NOT CLEANED IMMEDIATELY, THERE IS A RISK THAT INCRUSTATIONS WILL BE LEFT THAT ARE IMPOSSIBLE TO REMOVE ONCE THE HOB HAS COOLED.**



DO NOT USE METALLIC SPONGES: THEY WILL DAMAGE THE SURFACE. USE NORMAL NON-ABRASIVE PRODUCTS AND A WOODEN OR PLASTIC TOOL IF NECESSARY.



TAKE CARE NOT TO SPILL ACID SUBSTANCES SUCH AS LEMON JUICE OR VINEGAR ON THE HOB.

NEVER PLACE SAUCEPANS WITH BASES WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE COOKING HOB.

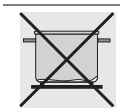
THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.

ENSURE THAT THE SENSOR KEYS ARE ALWAYS KEPT CLEAN AS THE APPLIANCE MAY INTERPRET DIRTY MARKS AS AN INTENTIONAL FINGER CONTACT. DO NOT PLACE OBJECTS OF ANY KIND (SAUCEPANS, TOWELS, ETC.) ON THE SENSORS. IF FOOD OVERFLOWS ONTO THE SENSOR KEYS, YOU ARE ADVISED TO TURN OFF THE APPLIANCE.

AFTER USE, TURN OFF THE COOKING ZONE IMMEDIATELY BY PRESSING THE APPROPRIATE KEY AND NOT JUST USING SAUCEPAN RECOGNITION.

SAUCEPANS AND OTHER PANS MUST NOT COVER THE SENSOR KEYS AS THE APPLIANCE MAY AUTOMATICALLY DEACTIVATE.

ACTIVATE THE CHILD LOCK IF YOU HAVE PETS WHICH COULD REACH THE HOB.



DO NOT PUT EMPTY SAUCEPANS AND FRYING PANS ON COOKING ZONES WHICH HAVE BEEN SWITCHED ON.

DO NOT USE THE HOB IF PYROLYSIS IS TAKING PLACE INSIDE THE OVEN.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.

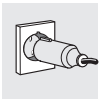
2. SAFETY PRECAUTIONS

CONSULT THE INSTALLATION INSTRUCTIONS FOR THE SAFETY STANDARDS APPLICABLE TO ELECTRICAL APPLIANCES AND FOR THE VENTILATION FUNCTIONS.
IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL HOUSEHOLD APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.
OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.
ELECTRICAL APPLIANCES MUST ALWAYS BE UNINSTALLED BY COMPETENT PERSONS.

BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.

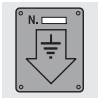
BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.

IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL ASSISTANCE CENTRE IMMEDIATELY AND THEY WILL REPLACE IT.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.

DURING COOKING THE APPLIANCE BECOMES VERY HOT IN THE ZONE IN CONTACT WITH THE PANS. TAKE CARE NOT TO TOUCH THE SURFACE OF THE HOB.

THE APPLIANCE IS INTENDED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR IT OR PLAY WITH IT.

IMPORTANT: SUPERVISE CHILDREN CAREFULLY AS THEY CANNOT READILY SEE THE RESIDUAL HEAT INDICATOR ON THE HOB.
THE COOKING ZONES REMAIN HOT FOR A CERTAIN PERIOD OF TIME EVEN AFTER THEY HAVE BEEN TURNED OFF.
KEEP CHILDREN AWAY FROM THE COOKING ZONES.

IF CRACKS OR FISSURES FORM, OR IF THE GLASS CERAMIC COOKING SURFACE BREAKS, TURN OFF THE APPLIANCE IMMEDIATELY. DISCONNECT THE ELECTRICITY SUPPLY AND CALL TECHNICAL SUPPORT.

USERS OF PACEMAKERS OR SIMILAR DEVICES MUST ENSURE THAT THE OPERATION OF THEIR DEVICES WILL NOT BE AFFECTED BY THE INDUCTION FIELD, WHICH HAS A FREQUENCY RANGE OF 20-50 KHZ.

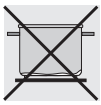
THIS APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS WHO ARE RESPONSIBLE FOR THEIR SAFETY.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED ON EXTERNAL SURFACES MUST BE REMOVED.

NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN **AUTHORISED TECHNICIAN** OR AT AN **AUTHORISED SERVICE CENTRE**.

IN CONFORMITY WITH THE PROVISIONS REGARDING ELECTROMAGNETIC COMPATIBILITY, THE ELECTROMAGNETIC INDUCTION COOKING HOB COMES UNDER GROUP 2 AND CLASS B (EN 55011).

DO NOT LEAVE THE INDUCTION HOB UNATTENDED WHEN SWITCHED ON.



BE AWARE OF HOW RAPIDLY THE COOKING ZONES HEAT UP. DO NOT PLACE EMPTY SAUCEPANS ON THE HEAT. DANGER OF OVERHEATING.

FATS AND OILS CAN CATCH FIRE IF THEY OVERHEAT. YOU ARE THEREFORE RECOMMENDED NOT TO LEAVE THE HOB UNATTENDED WHILE PREPARING FOODS CONTAINING OILS OR FATS. IF FATS OR OILS CATCH FIRE, NEVER PUT WATER ON THEM. COVER THE PAN AND SWITCH OFF THE COOKING ZONE.

THE GLASS CERAMIC SURFACE IS HIGHLY RESISTANT TO IMPACTS. HOWEVER, AVOID HARD, SOLID OBJECTS FALLING ON THE COOKING SURFACE AS THEY MAY CAUSE IT TO BREAK IF THEY ARE SHARP.

THE GLASS CERAMIC COOKING SURFACE MUST NOT BE USED AS A SURFACE FOR PLACING OBJECTS.

IF IT BECOMES IMPOSSIBLE TO TURN OFF THE HOB DUE TO A FAULT IN THE SENSOR CONTROL, IMMEDIATELY DISCONNECT THE ELECTRICITY SUPPLY AND CALL TECHNICAL SUPPORT.

BE CAREFUL WHEN CONNECTING ADDITIONAL ELECTRICAL APPLIANCES. CONNECTION CABLES MUST NOT COME INTO CONTACT WITH HOT COOKING ZONES.

NEVER PLACE METAL OBJECTS, SUCH AS DISHES OR CUTLERY, ON THE INDUCTION HOB SURFACE AS THEY MAY OVERHEAT. DANGER OF BURNS.

NEVER PLACE FLAMMABLE, READILY EXPLOSIVE OR DEFORMABLE OBJECTS DIRECTLY UNDERNEATH THE HOB.

BE CAREFUL WITH METAL OBJECTS WHICH COME INTO DIRECT CONTACT WITH THE BODY. THEY MAY OVERHEAT IN THE IMMEDIATE VICINITY OF THE HOB. DANGER OF BURNS.
THE SAME RISK DOES **NOT** APPLY TO NON-MAGNETISABLE OBJECTS SUCH AS GOLD AND SILVER RINGS.

DO NOT USE SEALED TINS OR CONTAINERS IN THE APPLIANCE. OVERPRESSURE MAY OCCUR INSIDE THE CONTAINERS DURING COOKING, CREATING A DANGER OF EXPLOSION.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.

3. ENVIRONMENTAL CARE

3.1 Our environmental care

Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its working life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

3.2 Your environmental care

Our product's packaging is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.
Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.
Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.

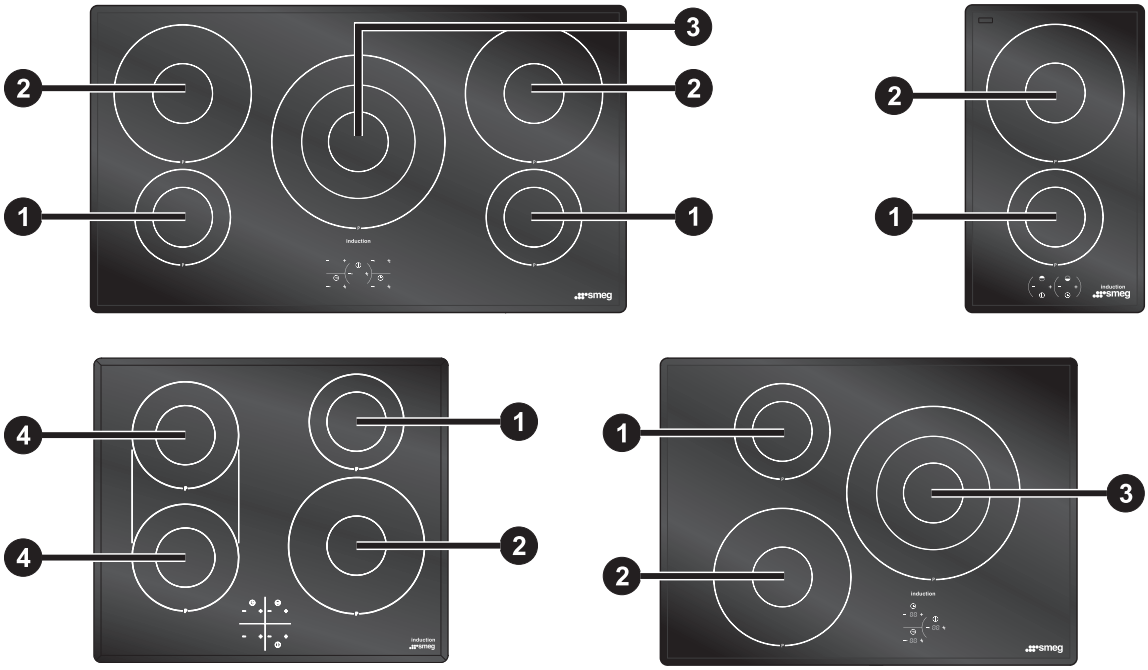
4. GET TO KNOW YOUR APPLIANCE

The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the saucepan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

Advantages of an induction hob

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared with traditional electric cooking.
- Improved safety as the energy is only transmitted to the container placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the saucepan.
- Rapid heating.
- Reduced danger of burns as the cooking surface is only heated under the base of the saucepan; foods which overflow do not stick.

4.1 Layout of the cooking zones



Zone	Outside diameter (mm)	Max absorbed power (W) *	Absorbed power in power function (W) *
1	160	1400	2000
2	210	2000	3100
3	280	2000	3600
4	180	2000	2800

* power levels are indicative and can vary according to the pan used or the settings made.

4.2 Cookware recognition

If there is no saucepan on a cooking zone or if the saucepan is too small, no energy will be transmitted. If there is a suitable saucepan on the cooking zone, the recognition system notices it and turns on the hob to the set power level. Energy transmission is also interrupted when the saucepan is removed from the cooking zone (the power level selected will then flash). If the cookware recognition function is activated in spite of the saucepan or frying pan on the cooking zone being smaller than the zone itself, only the necessary energy will be transmitted.

Cookware recognition limits: The minimum diameter of the saucepan base is indicated by a circle inside the cooking zone. Pans with smaller diameters risk not being detected and therefore not activating the inductor.

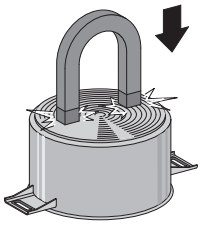
4.3 Cookware suitable for use in induction cooking

The containers used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

Use only cookware with bases suitable for induction hot plates.

Suitable containers	Unsuitable containers
• Enamelled steel cookware with thick bases. • Cast iron cookware with an enamelled base. • Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.	• Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the hot plate. If the power symbol starts flashing on the display, it means the pan is not suitable.



Use only cookware with a perfectly flat bottom. Using a cookware with an irregular bottom could jeopardise the efficiency of the heating system so that cookware is not detected on the hot plate.

4.4 Limiting the cooking duration

The hob has an automatic device which limits the duration of use.
If the cooking zone settings are not changed, the maximum duration of operation of each zone depends on the power level selected.
When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert is sounded and if the zone is hot the symbol will show on the display.

However, the automatic switch-off function takes precedence over the limitation device; the cooking zone only turns off after the time set for automatic switch-off is past.

Set power level	Maximum cooking duration in hours
1 - 2	8
3 - 4	6
5 - 6	5
7	3
8	2
9	1 ½
P	1

4.5 Protection from hob overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.
To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.
If during normal use of the hob at normal room temperatures the code E1 appears frequently, it means that cooling is probably insufficient. This may be caused by insufficient cooling slots or the lack of appropriate screening. If necessary, check the installation.

4.6 Other functions

Pressing two or more sensors at the same time or for a long period, e.g. due to accidentally placing a saucepan on them or due to an overflow of liquid, does not activate any of the switch-on functions. An acoustic alert is sounded and the error code E2 appears. The buttons deactivate after a few seconds. Remove the object from the keys.

4.7 Advice on energy-saving

Below you will find advice on how to use your hob effectively and economically.

- The diameter of the base of the saucepan must correspond to the diameter of the cooking zone.
- When buying a saucepan, check whether the diameter indicated is that of the base or the top of the container, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover saucepans with a suitable lid.
- Choose a saucepan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.

4.8 Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for
0	OFF position
1 - 2	Cooking small amounts of food **(minimum power)**
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
P	Roasting / browning, cooking **(maximum power)**

5. USING THE COOKING HOB

5.1 General warnings and advice

On first connection to the electrical mains, an operating check will be carried out automatically and all indicator lights will come on for a few seconds.

After use, switch off the hot plates using the controls described in point “5.5 Switching off the cooking zone”. Never rely solely on the cookware detector.

Never place metal objects, such as dishes or cutlery, on the induction hob surface as they may overheat. Danger of burns.

5.2 Control panel

All the appliance's control and monitoring devices are located together on the front panel. The induction hob is controlled by means of the Touch Control sensor keys. Lightly touch a symbol on the glass ceramic surface. The buzzer will sound to confirm every effective touch.

ON/OFF key: this key allows to switch the cooking zone on or off.

Power increase key: increases the power level or cooking time.

Touch sensor lock key: activates or deactivates the control lock if pressed for 3 seconds.

Timer key: activates the timer for the automatic shutdown.

Power decrease key: reduces the power level or cooking time.

5.3 Switching on and off the hob

To activate the hob keep the On/Off key pressed for at least 1 second. To deactivate the hob keep key pressed for at least 2 seconds.

If after having activated the hob, no power value is selected within a few seconds, the hob is automatically deactivated.

5.4 Switching on the cooking zone

After having switched on the hob the displays will show the value 0 (zero). Using keys + and − the cooking power of each hot plate can be selected ranging from 1 to 9 or P.

Once the hob has been turned on, if you press key − you can set the maximum power P.

5.5 Switching off the cooking zone

To deactivate a cooking zone return the power value to 0 (zero) using keys + and −.

To switch off all cooking zones at the same time, hold down the On/Off key ⏻ for at least 2 seconds.

5.6 Residual heat

If the cooking zone is still hot after being switched off, the symbol H will appear on the display. The symbol clears once the temperature drops below 60°C.

Supervise children carefully as they cannot readily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

5.7 Automatic temperature control

This function can be used to keep the cooking temperature constant. Once the required level has been reached press simultaneously keys + and − of the relevant cooking zone. The electronic circuit board will keep the cooking temperature constant in time. The display of the zone where this function has been set will show symbol °C.

To disable automatic temperature control, press simultaneously keys + and − for at least 3 seconds.

You cannot set automatic temperature control simultaneously for zones belonging to the same group, see “5.10 Power management”.
Moreover, if automatic temperature control has been enabled for a group of hot plates, priority is given to the zone where this function has been actually selected. The attempt of setting a higher power level for the second cooking zone (of the same group) will be displayed by the symbol flashing.

You cannot enable automatic temperature control for more than two different zones on the 5 cooking zone model. If you attempt to enable automatic temperature control on the third zone error E2 will be displayed.

5.8 Cooking zone automatic shutdown timer

After activating the cooking zone and having selected the required power level you can program the automatic shutdown at the end of a period of time (from 1 to 99 minutes).

5.8.1 Setting the cooking time

Hold down key for 2 seconds, the display of the first hot plate will show 00 and the flashing dot to indicate that the timer is being modified.

Set the required cooking time using keys + and − (keep the keys pressed to set the time more quickly). The display will show the set time for 5 seconds and then it will return to showing the power level set.

By pressing key you can set a different timer for each individual hot plate.

5.8.2 Changing the set time

Hold down key for 2 seconds, the display will show the remaining time and the flashing dot.

The cooking time can be changed using keys + and − (keep the keys pressed to set the time more quickly). The display will show the set time for 5 seconds and then it will return to showing the power level set.

After the final minute, when is pressed, the display will show the remaining seconds.

The automatic shutdown timer can be used as a simple timer. Follow the previous instructions without selecting the cooking zone power level.

The automatic shutdown timer is subject to the cooking time limitations, see “4.4 Limiting the cooking duration”.

5.9 Control lock

The control lock is a device that protects the appliance from accidental or inappropriate use. Useful for preventing accidental changes to set cooking values, the lock can be activated while the hob is on or off.

5.9.1 Activating the control lock

Press key for at least 3 seconds, a confirmation buzzer will sound and the display will show bL for 2 seconds.

The controls are now locked and if any of the keys is pressed, bL will be displayed.

For safety reasons, key remains active. The cooking zone or the entire hob can be switched off at any time, even if the lock is active.

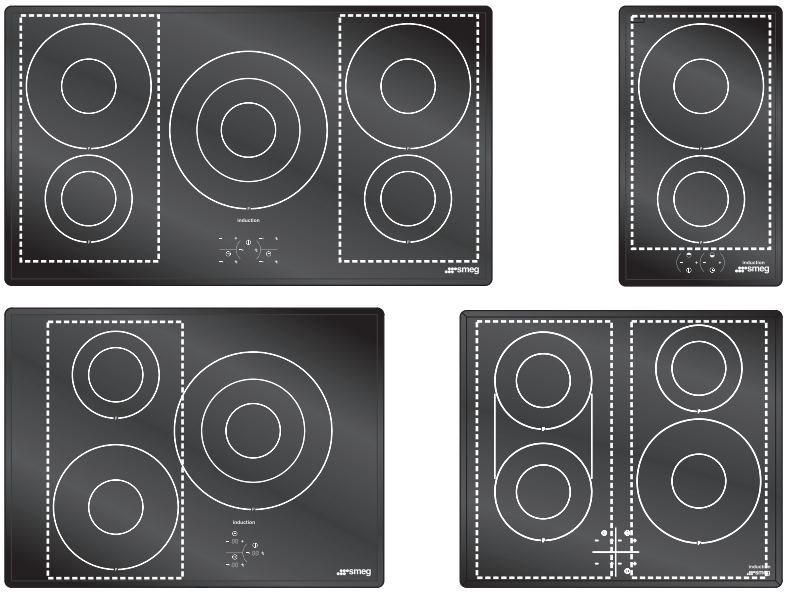
The 2 cooking zone models are not equipped with the control lock function.

5.9.2 Deactivating the control lock

Press for at least 3 seconds, a confirmation buzzer will sound.
The controls are now unlocked and any key may be pressed.

5.10 Power management

To optimise energy consumption, the groups made up of two hot plates (see figure below) are prevented from supplying more than a determined maximum operating power. If the value set for the two hot plates exceeds the permitted power, the electronic circuit board will automatically maintain the maximum level permitted modifying the power supplied by the hot plates. The power level selected by the electronic circuit board will always be visible on the display.



Priority is given to the last zone set.

5.11 Secondary menu (Automatic control lock - Showroom - ECO-logic)

The hob is equipped with a secondary menu for activating or deactivating some parameters:

1 **Automatic control lock (not fitted on the 2 cooking zone model):** on activating this mode, one minute after the last operation by the user, the controls will automatically be locked (see 5.9 Control lock).

2 **Showroom:** on activating this mode, the appliance deactivates all heating elements, while keeping the control panel active (useful for demonstration purposes in store). To use the hob normally, set this mode to “n”.

3 **ECO-logic** (on some models only)**:** on activating this mode, the hob electronics will automatically adjust the power levels to stay within the set maximum power absorbed: 2; 3 or 4 kW. To use the hob at maximum power, set this mode to “n”.

On 2 cooking zone models maximum power consumption can be limited to 2 kW.

5.11.1 Changing the settings in the secondary menu

With all cooking zones off keep keys and pressed for at least 5 seconds.

The display of the first cooking zone will show the number of the setting currently being modified (1: automatic control lock, 2: showroom, 3: ECO-logic) with its setting at the side (: active ; : inactive). For example, indicates that the automatic control lock is inactive.

Use keys and to change the setting to “ ” or to “ ”; if changing the ECO-logic parameter the following may be selected (2 kW), (3 kW), (4 kW) and (maximum power absorbed). To advance and change the subsequent settings, press key .

In the version fitted with two hot plates, you can access the secondary menu pressing keys and at the same time. To advance and change the subsequent settings, press key .

5.12 Cooking guidelines

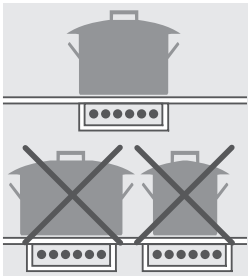
The table below shows the power values which can be set, together with the corresponding type of food. Settings may vary depending on the amount of food and consumer taste.

SETTING	TYPE OF FOOD
1 - 2	To heat food, keep small amounts of water on the boil, and whip up sauces with egg yolk or butter.
3 - 4	To cook solid or liquid food, keep water on the boil, defrost deep-frozen food, cook 2 or 3 egg omelettes, fruit and vegetables, various cooking processes.
5 - 7	To stew meat, fish and vegetables, simmer food, make jams, etc.
8 - 9	To roast meat, fish, steaks and liver; to sauté meat, fish, eggs, etc.
P	To deep-fry potatoes, etc., or bring water to the boil rapidly.

For best cooking results and energy saving, only use containers suitable for electric cooking:

- The bases of containers must be very thick, perfectly flat, clean and dry. The hob must also be clean and dry.
- Do not use cast iron saucepans or saucepans with a rough base, as they may scratch the cooking surface.

The diameter of the base of the saucepans must be equal to the diameter of the circle outlining the cooking zone. If not, energy will be wasted.



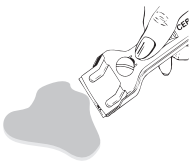
6. CLEANING AND MAINTENANCE

Before performing any operations requiring access to powered parts, disconnect the appliance from the power supply.

Do not use a steam jet for cleaning the appliance.

6.1 Cleaning the glass ceramic hob

The glass ceramic hob should be regularly cleaned, preferably after every use, once the symbol has disappeared from the displays.



Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.
After cooking remove any burnt residues with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.
Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers and wire sponges).

Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving saucepans.
Consequently, remove any dirt from the cooking surface immediately.

Changes in colour do not affect the functioning and stability of the glass ceramic. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of saucepans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. These are difficult to remove with ordinary cleaning products. It may be necessary to repeat the cleaning process several times. Using aggressive detergents, or friction with the base of saucepans, can wear away the decoration on the hob over time and contribute to the formation of stains.

6.2 Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be easily removed. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it will undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

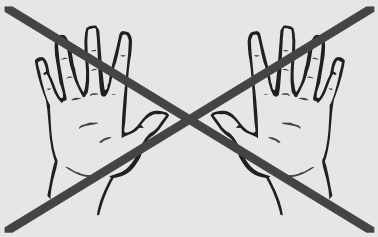
7. TROUBLESHOOTING

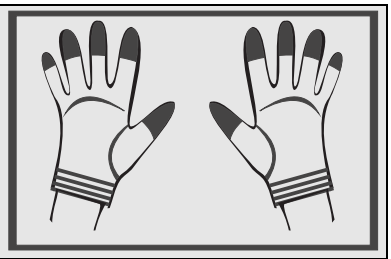
PROBLEM	POSSIBLE CAUSES	SOLUTION
The hob does not work.	- The hob is not wired in or the main switch is not on. - There is a power failure. - The fuse or the magnetothermal switch of the appliance has blown. - The sensor keys are blocked (child lock). - The keys are partially covered by a damp cloth, a liquid or a metal object. - Unsuitable saucepans have been used.	- Switch on the main switch. - Check power supply. - Replace the fuse or reactivate the magnetothermal switch of the appliance. - Unlock the sensor keys (child lock). - Remove the obstacle. - See "Saucepans suitable for use in induction cooking" section.
The results of cooking are unsatisfactory.	- Temperature is too high or too low.	- Consult cooking guidelines.
The hob smokes.	- The hob is dirty. - Food has spilled onto the hob.	- Clean the hob once cooking is finished. Let it cool first. - Use a larger saucepan.
The error code E2 is displayed and an acoustic signal is temporarily heard.	- The Touch-control keys have been activated due to food falling on the hob, saucepans or other objects. - Attempt to enable the temperature control for the third cooking zone (5 cooking zone model only).	- Clean the surface or remove the object. - See “5.7 Automatic temperature control”.
An E1 - E3 - E4 - E5 - E6 - E7 error code is displayed	- There is a technical fault.	- Contact Technical Support.
The fuses or the magnetothermal switch of the appliance are repeatedly triggered.		- Call Technical Support or an electrician.
The saucepans in use are making a noise.	- There is no danger to the hob or the saucepan.	- This is normal with certain types of pan.
The cooling fan continues to function even after the hob has been turned off.	- This is normal because the electronics need to cool down.	
Sounds can be heard as if something is creaking or switching on.	- This is for technical reasons and cannot be avoided.	
There are cracks or fissures in the hob.		- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the hob from the power supply and call Technical Support.

8. INSTALLATION

8.1 Safety instructions for installing in kitchen units

USE PERSONAL PROTECTIVE EQUIPMENT WHEN INSTALLING THE APPLIANCE.





Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (>90°C). If they are not sufficiently temperature-resistant, they may warp over time.

The minimum distance between a ventilation hood and the cooking surface must be at least the distance indicated in the ventilation hood installation instructions.

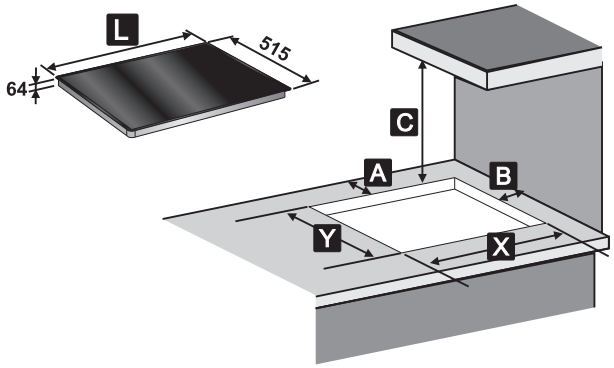
The minimum distances must also be respected for the edges of the hob on the back as indicated in the installation illustrations.

8.2 Section cut from the work surface

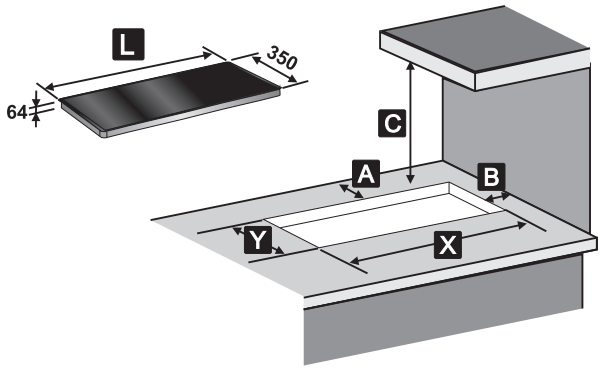
The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman.
Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (T 90°C).

Create an opening in the counter top with the dimensions shown in the figure, keeping a minimum distance **A** from the rear edge.
This appliance can be mounted against walls higher than the work surface on condition that a minimum distance **B** be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating.
Make sure there is a minimum distance **C** between the hob and any shelf that may be installed directly above it.

8.2.1 Mounting dimensions for hobs with beveled edge

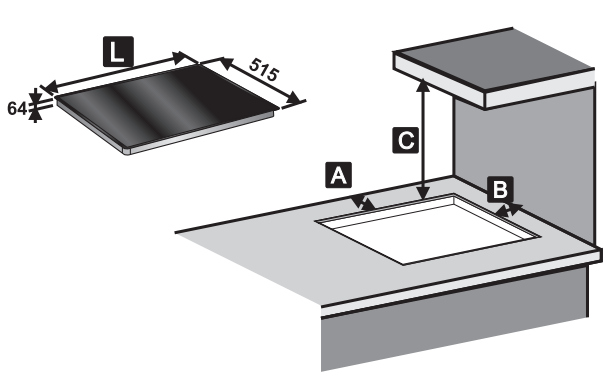


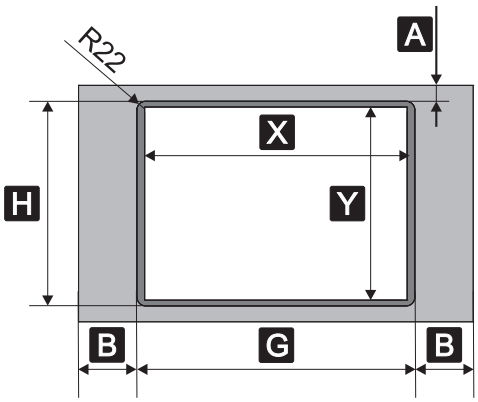
L (mm)	X (mm)	Y (mm)	A (mm)	B (mm)	C (mm)
300	270	490	50 min.	50 min.	750 min.
600	560	490	50 min.	50 min.	750 min.
700	560	490	50 min.	50 min.	750 min.
900	878	490	50 min.	50 min.	750 min.



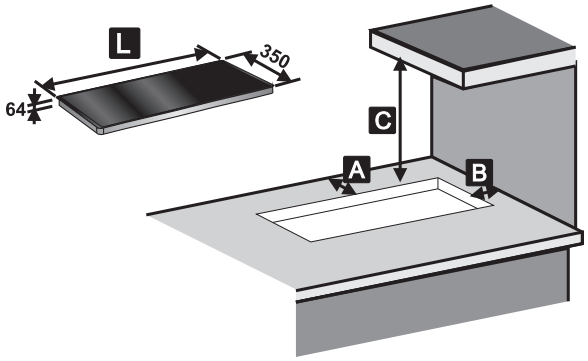
L (mm)	X (mm)	Y (mm)	A (mm)	B (mm)	C (mm)
900	882	332	50 min.	50 min.	750 min.

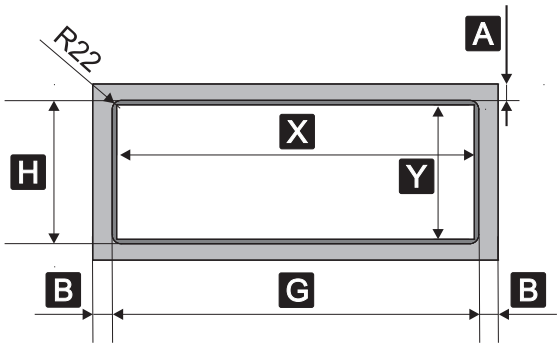
8.2.2 Mounting dimensions for hobs with straight edge





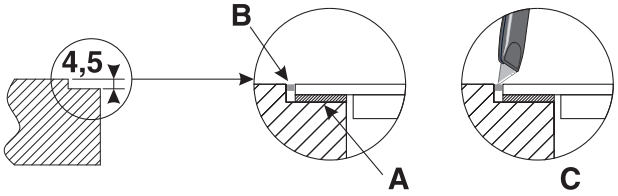
L (mm)	X (mm)	Y (mm)	G (mm)	H (mm)	A (mm)	B (mm)	C (mm)
300	270	490	304	519	50 min.	50 min.	750 min.
600	560	490	604	519	50 min.	50 min.	750 min.
700	665	490	704	519	50 min.	50 min.	750 min.
900	878	490	904	519	50 min.	50 min.	750 min.





L (mm)	X (mm)	Y (mm)	G (mm)	H (mm)	A (mm)	B (mm)	C (mm)
900	882	332	904	354	50 min.	50 min.	750 min.

After laying the adhesive sponge (**A**) on the glass surface (see 8.5 Hob seal) and after positioning and securing the hob, fill the edges with insulating silicone (**B**) and wipe away any excess. In the event the glass surface has to be removed, cut the silicone using a cutter before attempting to remove it (**C**).

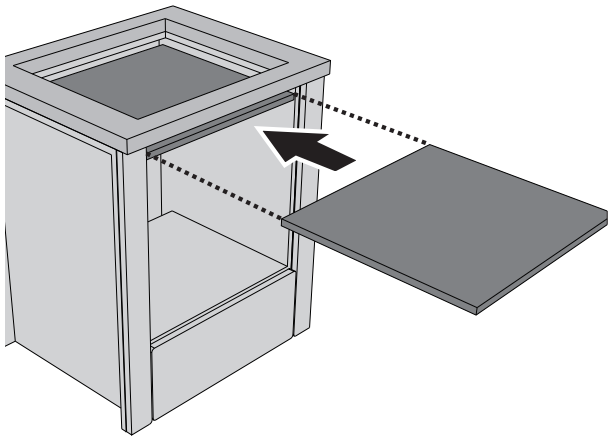


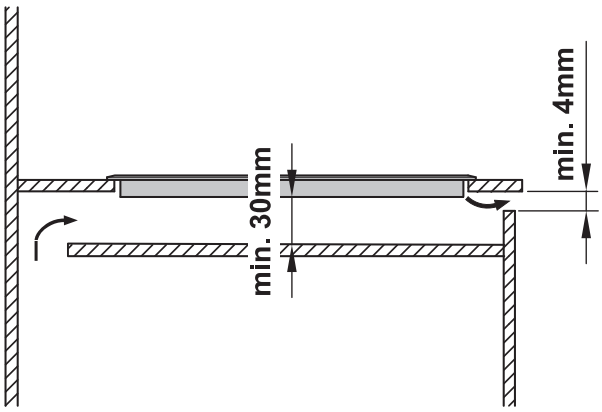
Enough silicone must be used to create a seal between the hob and the counter top, but not so much as to fasten the appliance to the counter top. To fasten the appliance see “8.6 Fixing using brackets”.

8.3 Mounting

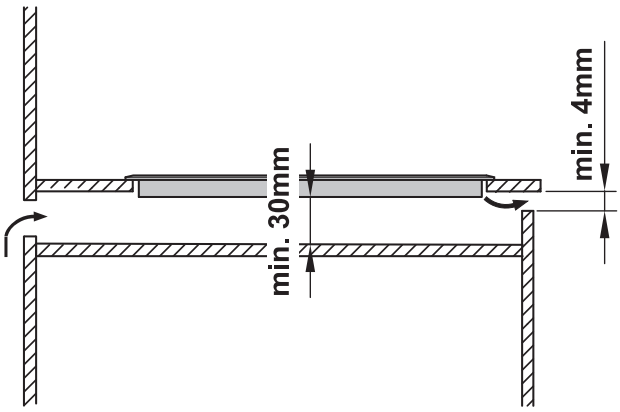
8.3.1 Over empty kitchen unit or drawers

If there are other pieces of furniture (lateral walls, drawers, etc.) under the hob, a double-layer wooden base must be installed at least 30 mm from the bottom of the hob to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.





opens on bottom

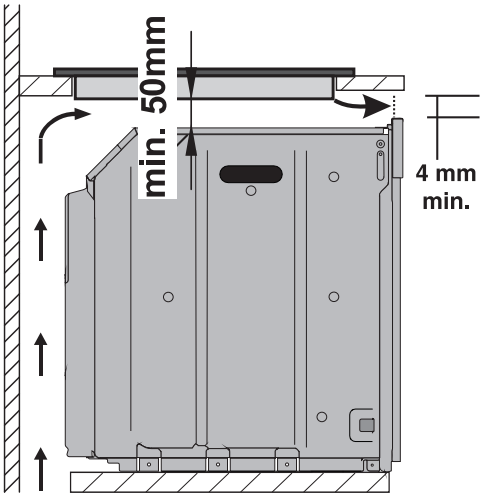


opens on rear

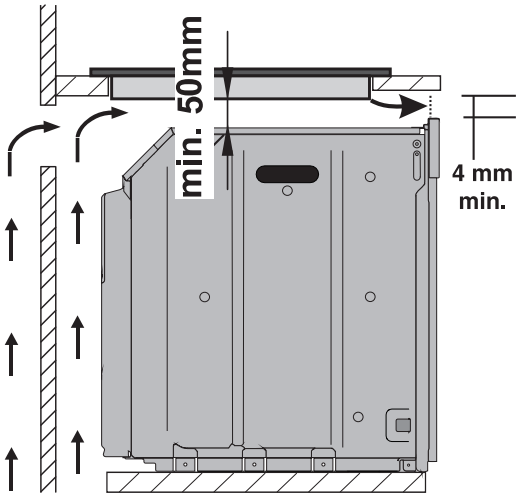
8.3.2 Over built-in oven

If installed on top of an oven, the latter must be equipped with a cooling fan.

The distance between the induction hob and the kitchen furniture or other built-in appliances must be enough to ensure sufficient ventilation and air discharge.
Remove the front transverse strip (if necessary) on the unit to create an opening for the air flow of at least 4 mm under the work surface across the full width of the appliance.
In any event, if installed above an oven, a dishwasher or a fridge, a space of at least 5 cm must be left between the hob and the top of the appliance installed below.



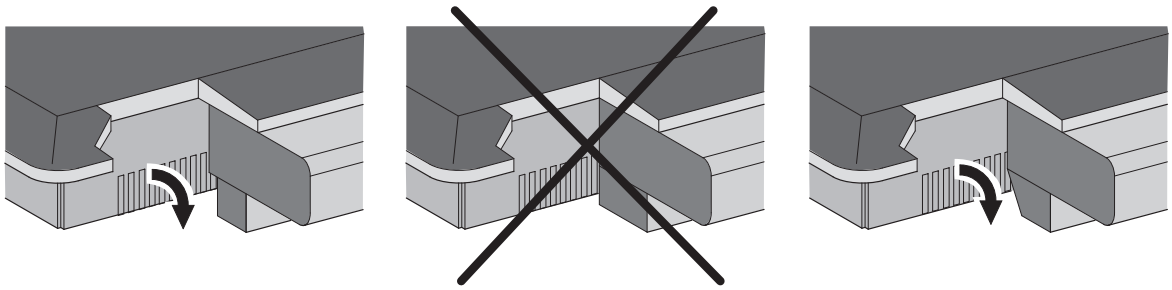
opens only on bottom



opens on bottom and on rear

8.4 Ventilation

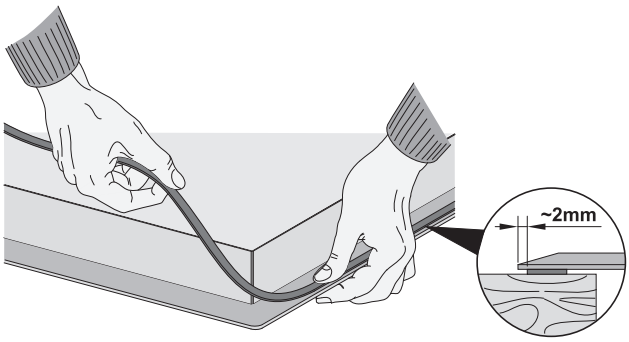
The illustrations below show two examples of installation suitable for proper ventilation and one example of incorrect installation to be avoided.



Do not obstruct the ventilation grille in front of the product in any type of installation.

8.5 Hob seal

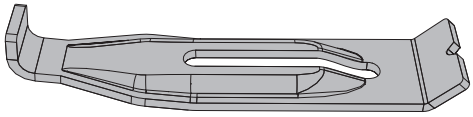
To prevent leakage of liquid between the frame of the hob and the work surface, place the seal provided along the entire outer edge of the hob before assembly.



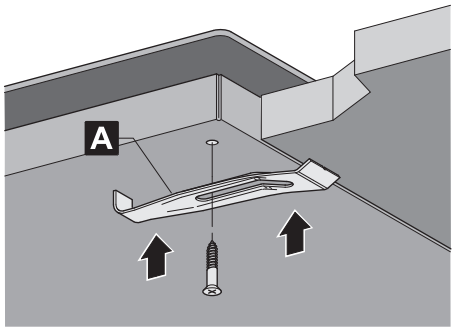
Do not fix the hob using silicon as this would make it impossible to remove the hob, if necessary, without damaging it.

8.6 Fixing using brackets

Fix the hob to the unit using the appropriate brackets supplied.



To secure the hob correctly to the counter top, tighten the brackets **A** in the appropriate holes on the sides of the casing.



Take care while securing with the brackets; if tightened too much the glass may be strained causing it to crack.

8.7 Electrical connection

Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. **Do not remove this plate for any reason.**

THE HOB MUST BE CONNECTED TO THE POWER SUPPLY BY A QUALIFIED TECHNICIAN.

BEFORE ANY INTERVENTION, DISCONNECT THE POWER SUPPLY OF THE HOB.

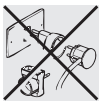
THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.

WHEN LINKING UP TO THE POWER SUPPLY NETWORK BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND THEY SHOULD BE CONNECTED BY MEANS OF A POWER CABLE COMPLYING WITH THE REGULATIONS IN FORCE. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. **NEVER UNPLUG BY PULLING ON THE CABLE**.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE HOB, FOLLOWING THE INSTRUCTIONS. IF THE HOB FAILS TO OPERATE, AFTER CHECKING THAT YOU HAVE CARRIED OUT THE INSTRUCTIONS CORRECTLY, DISCONNECT THE APPLIANCE FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

RUN THE POWER CABLE UNDER THE UNIT, TAKING CARE THAT IT DOES NOT COME INTO CONTACT WITH THE BOTTOM OF THE CASING OF THE HOB OR THE OVEN BENEATH IT IF THERE IS ONE.

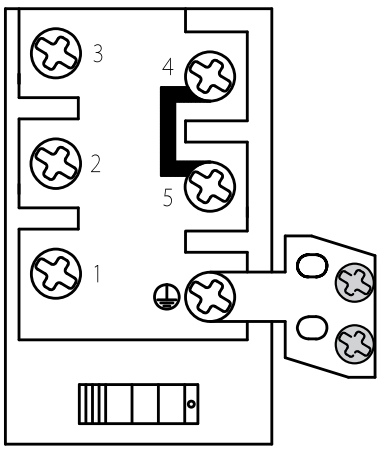
THE EARTHING WIRE MUST BE LONGER THAN THE CONDUCTING WIRES SO THAT, IF THE PLUG IS TORN OFF THE POWER CABLE, IT IS THE LAST TO BE DETACHED.



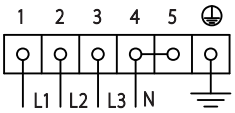
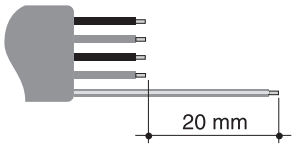
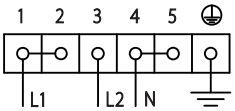
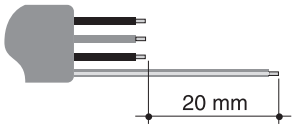
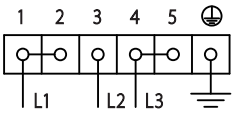
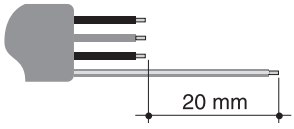
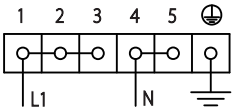
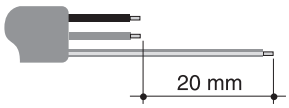
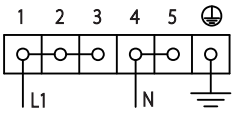
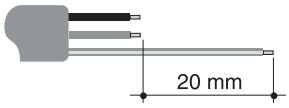
AVOID USE OF ADAPTERS AND SHUNTS AS THESE COULD CAUSE OVERHEATING AND RISK OF BURNS.

WHERE A FIXED CONNECTION IS IN USE, A MULTIPOLAR CUT-OUT DEVICE MUST BE INSTALLED ON THE SUPPLY CABLE WITH A CONTACT OPENING DISTANCE EQUAL OR GREATER THAN **3 MM**, LOCATED IN A READILY REACHABLE POSITION NEAR THE APPLIANCE.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.



The adjacent diagram illustrates the power supply terminal board from below, with no cables connected. Terminals 4 and 5 must be connected at all times.

HOB TYPE (CM)	POSSIBLE CONNECTION TYPES	CABLE TYPE (if not present)
60 - 70 -90	380 - 415 V 3N~ 	5-pole **5 x 2.5** mm²  H05V2V2-F
	380 - 415 V 2N~ 	4-pole **4 x 2.5** mm²  H05V2V2-F
	220 - 240 V 3~ 	4-pole **4 x 2.5** mm²  H05V2V2-F
60 - 70	220 - 240 V 1N~ 	3-pole **3 x 4** mm²  H05V2V2-F
70 - 90	220 - 240 V 1N~ 	3-pole **3 x 6** mm²  H05V2V2-F

Carefully read the connection layout plate underneath the appliance or around the power cable.

Use H05V2V2-F cables withstanding a temperature of at least 90°C.

The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).